

Prunotto



MOSCATO D'ASTI 2021

Classificazione

DOCG

Annata

2021

Climate

The 2021 growing season began with mild winter weather although there were abundant rain showers with occasional snowfall that provided excellent groundwater reserves. Vegetative growth and development took place right on schedule but were affected by light, localized frost events in mid-April that caused lower yields but did not adversely impact the quality of the grapes. Spring brought a long stretch of beautiful weather that lasted throughout the following months. Summer brought temperatures that were in line with seasonal averages and were uninterrupted by major heat spikes. Several summer storms hit the area in June and July. Optimal temperature fluctuations during the harvest allowed the grapes to reach optimal ripeness and a good balance between sugar concentration levels, freshness, and phenolic maturity. Harvesting activities of Moscato Bianco di Canelli began on September 6th and was completed on September 16th.

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Harvest and Vinification

Hand harvested grapes were gently crushed before being pressed. The must was left in the press for a brief period to extract aromas. The free run wine was transferred into stainless steel vats where alcoholic fermentation took place until the wine reached 5% alcohol content and then fermentation was halted by sharply reducing the temperature. The wine was clarified, filtered, and then bottled

Historical Data

The aromatic Moscato grape (Muscat Blanc) has been part of Piedmont's winemaking traditions for generations. It produces a wine with intense aromas characteristic of this grape variety, fruity nuances sweet from natural residual sugar. Its low alcohol content makes it an extremely pleasant versatile wine.

Tasting Notes

Moscato d'Asti Prunotto is an intense straw yellow color. The nose offers characteristic aromas of the Moscato Bianco grape together with notes of acacia honey and hawthorn blossoms. Its full palate is vigorous and elegant with a harmonious, fresh and pleasing finish.